2020

Thorne & Daughters

Wanderer's Heart
Cape Red

TASTING NOTES

In the middle of 2016 we commissioned a writer friend to write a series of short children's stories, and we used these stories as the inspiration for the names for our red wines.

The 2020 Wanderer's Heart is our Cape Red – a wine that is built around the incredible vineyards found all over the Western Cape. The wine is focused, with red cherries, violets and cinnamon on the nose. The tannins are supple and integrated into a palate of red currants and black cardamom.

WANDERER'S HEART NUTS & BOLTS

Grenache noir – 41% Voor Paardeberg
7 years, clay soil
Syrah – 30% Swartland 14 years old
and Stellenbosch 8 years old – granite
Mourvèdre – 29% Bot River
13 years old – gravel/clay duplex soil

Wine of Origin Western Cape
Vintage 2020

Alcohol – 13.88%
Residual sugar – 3.0 g/L
Total acidity – 5.5 g/L
pH 3.38

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ABOUT THE WINE

Our travels in the Western Cape have brought us into contact with many fantastic grape growers, and we have long been developing our idea of a Cape Red, and seeking the vineyards that can deliver the kinds of wines we seek. Grenache has a great future in the Cape, where it is able to produce high quality wines in dryland conditions, and for its ability to express its origins. Mourvèdre produces wild and idiosyncratic wines that lend a certain generosity and pleasure to the blend. Syrah, though widely planted in the Cape, speaks to us more as a supporting role, lending it's cool fruit and perfume to the wine.

One area in which we do an enormous amount of work is in picking our grapes at the right time. We rent a truck during harvest so that we are able to pick our vineyards precisely when we need to. This is the area of our work into which all the blood, sweat and tears is poured. Once our picking is done right, we are able to simplify things immensely in the winery. Picking is done early to retain the freshness and clarity of expression of the vineyard, while not sacrificing the pleasure that ripe fruit brings to the wine.

As with all our wines, the winemaking is extremely simple. We put around 60% of the crop into the bottom of an open vat as whole bunches and then destem the rest on top of that. During fermentation we punch the cap down a couple of times a day to keep it wet. Once we are happy with the structure in the wine, it is pressed off in an old basket press. The wines spend up to 30 days on skins to really round out their structure.

The wines go through malolactic fermentation and around 9 months maturation in old oak barrels. We keep sulphur dioxide levels as low as possible during maturation and only make small adjustments before bottling.

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